

Les Vins Alexander Krossa

Alexander discovered his passion for wine in the family vineyard in the 90s. Willing to go further, he created a company dedicated to Languedoc wines.

As a real pioneer and visionary man, Alexander Krossa combines technical and commercial know-how to the service of partner winegrowers. His philosophy: being a professional of foreign customer relationship in controlling technical process, selection and blends with his partners.

Le Domaine de Valensac

This vineyard stretches over 49 hectares, located next to the Mediterranean Sea (less than 10 km), in the Languedoc Roussillon, and benefits from a maritime influence and fresh soils, which are perfect conditions to produce well-balanced white wines.

Domaine de Valensac farms different classic grape varieties for this region, Chardonnay, Sauvignon, Merlot and Cabernet-Sauvignon (around 22 hectares), however it also has uncommon grape variety for Languedoc, just as Petit Manseng, Riesling or Petit Verdot.



VALENSAC
— le Domaine —

ENTRE NOUS ROSE

PAYS D'OC

Indication Géographique
Protégée

Soil: Sandy and silty soil

Grape variety: **GRENACHE**

Wine making : Mechanical harvest at night,; grapes are put under CO2 to avoid oxidation, short skin maceration of one hour, very soft pressure by pneumatic press machine in order to respect this delicate grape , separation of the juices and cold settling. The fermentation is made in stainless steel tank during 16 days approx. with controlled temperature between 16 and 18°C. Wine is aged on lees during a few months before fining and bottling.

Tasting notes: Pale salmon pink robe; nose with aromas of small red fruit, white flowers, citrus fruit and candied sugar; fresh wine in the mouth with notes of red fruit, strawberries, red currant, grapefruit and toasted bread.

Food match : Perfect with barbecues, salads with fish, grapefruit and avocado, but also with grilled fish and crustacean.

Serving temperature : Between 7 and 10°C